

Statement of Corrective Action

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted on board the vessel Spirit of Columbia on 22 September 2001 at the port of Seattle, Washington by CDC.

Item Number 1: THE CHART RECORDER CHARTS WERE WEEKLY CHARTS. THEY ARE DATED AND INITIALED ON A DAILY BASIS.

Corrective action taken: Engineer initials daily with calibration readings from HANNA.

Item Number 2: THE POTABLE WATER ANALYZER CHARTS HAD A RANGE OF 0-200 PPM.

Corrective action taken: The analyzer is programmed for a range zero-2PPM. The daily HANNA test verifies its accuracy.

Item Number 3: THERE WAS NO BACKUP CHLORINE PUMP WITH AUTOMATIC SWITCH OVER.

Corrective action taken: This is an issue for upper engineering management concerning system design.

Item Number 4: THERE WERE NO POTABLE WATER REPORTS AVAILABLE FROM THE PORTS WHERE WATER WAS BUNKERED.

Corrective action taken: The Seattle office is in the process of obtaining these documents.

Item Number 5: THERE WERE CONTAINERS SETTING ON THE DECK UNDER THE BAR MAKING THE AREA DIFFICULT TO CLEAN. THE DECK UNDER THE MATS WERE SOILED WITH FOOD DEBRIS.

Corrective action taken: Alternate storage has been found for some items under the bar. The bar mats are cleaned and sanitized on a nightly basis, and deck is also scrubbed.

Item Number 6: PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS/VSP AS AN E-MAIL MESSAGE ATTACHMENT. PLEASE E-MAIL CORRECTIVE ACTION TO: VSP@CDC.GOV. USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME-CAS-(INSERT INSPECTION DATE)

Corrective action taken: Corrective action statement is prepared on vessel and placed on disc, then forwarded to corporate in Seattle office. We do not have email facilities on the vessel.

Item Number 7: THE INTERIOR OF THE MICROWAVE WAS DIFFICULT TO CLEAN DUE TO HOLES AND SEAMS ALONG DOOR AND INTERIOR SPACES. THIS UNIT WAS NOT CONSTRUCTED ACCORDING TO CRITERIA ESTABLISHED BY THE NATIONAL SANITATION FOUNDATION OR EQUIVALENT.

Corrective action taken: Although the microwave is on a daily cleaning schedule, the design flaws will not allow adequate cleaning for our operation. A new microwave, stamped and approved by the NSF should be purchased during shutdown.

Determination needs to be made at management level as to whether the approved microwave is warranted as a replacement.

Item Number 8: THE INTERIOR OF THE MICROWAVE, THE LARGE OVER, AND SOME PLATES

IN THE WARMING UNIT WERE SOILED WITH FOOD RESIDUE. THE INTERIOR SHELVES AND WALLS OF REACH-IN REFRIGERATORS AND FREEZERS WERE SOILED WITH DIRT AND FOOD RESIDUE. FAN COVERS IN THE REFRIGERATORS AND FREEZERS WERE SOILED WITH DIRT DEBRIS.

Corrective action taken: Daily wipe-down is scheduled, with a follow-up check on cleaning detail by the chef and/or relief chef. Many of these areas are difficult to clean because of design; defer to management level as to whether reconstruction is warranted to correct a design issue.

Item Number 9: STORAGE SHELVES FOR FOOD ITEMS AND CLEAN POTS, PANS, AND COOKING UTENSILS WERE SOILED WITH DIRT, OIL, AND FOOD DEBRIS. THE TOP SURFACE OF THE REFRIGERATOR IN THE REEFER ROOM WAS SOILED HEAVILY WITH DUST AND CLEAN PANS WERE STORED ON IT. Corrective action taken: A daily wipe-down is now scheduled, rather than weekly. Follow-up to check on detailing will be instituted by chef and/or relief chef.

Item Number 10: DECKHEAD PROFILES WERE LOOSE, CREATING DIFFICULT TO CLEAN SEAMS. DECKHEAD ATTACHED VENT COVERS, LIGHT FIXTURES, PIPING, AND CORDS MADE CLEANING DIFFICULT. Corrective action taken: This is a ship's construction and design problem and a determination must be made at management level as to whether galley reconstruction is warranted to correct a construction issue.

Item Number 11: SEAMS AND CREVICES WERE NOTED ON AND BETWEEN COUNTERS AND COOKING EQUIPMENT. GAPS WERE PRESENT BEHIND THE DISHWASH MACHINE AND BEHIND THE GRILL AND RANGE TOP WHICH WERE DIFFICULT TO ACCESS AND CLEAN. Corrective action taken: This is a recurring item each year and has been noted each year. The areas, as can be accomplished by the crew, have been caulked. This is a ship's construction and design problem and a determination must be made at management level as to whether galley reconstruction is warranted to correct a construction issue.

Item Number 12: THE GAP BEHIND THE GRILL AND RANGE WAS HEAVILY SOILED WITH ENCRUSTED FOOD AND GREASE RESIDUE. THE TRIM AROUND THE GRILL WAS ALSO SOILED WITH AN ENCRUSTED FOOD AND GREASE RESIDUE. Corrective action taken: This is on a weekly deep clean schedule and will be supervised and inspected by the chef and/or relief chef.

Item Number 13: NUMEROUS CONTAINERS OF READY-TO-EAT FOOD WERE STORED WITHOUT LIDS IN THE REACH-IN REFRIGERATORS AND FREEZER UNITS. Corrective action taken: Daily walk-through and inspection by the chef and/or relief chef to ensure that all items are properly stored and covered.

Item Number 14: FOODS WERE STORED ON THE DECK AND BINS OF DRY GOODS, CEREAL, PASTA, AND OTHER SUCH CONTAINERS WERE STORED WITHOUT LIDS OR ANY PROTECTIVE COVER SO THE PRODUCTS WERE SUBJECT TO CONTAMINATION. Corrective action taken: To properly store all items off the deck, construction and re-design of the dry stores area is needed. This determination should be made at management level. Chef and/or relief chef will be doing daily inspections to ensure that all items have proper protective covers.

Item Number 15: THE DECK WAS SOILED WITH FOOD AND DIRT DEBRIS. MILK CRATES AND BIN LIDS WERE INVERTED AS MAKE-SHIFT SHELVING AND DID NOT

PROVIDE THE MINIMUM 6 INCH CLEARANCE FOR STORAGE OF FOOD AND FOOD CONTAINERS.

Corrective action taken: As in above item, construction and re-design of the dry stores area is needed to meet the minimum 6-inch clearance mark. The determination for construction and re-design must be made at management level.

Item Number 16: WIPING CLOTHS WERE STORED ON COUNTER TOPS BETWEEN USES EVEN THOUGH SANITIZING RINSE BUCKETS WERE LOCATED WITHIN 1 FOOT.

Corrective action taken: Chef and/or relief chef will be diligent in daily walk throughs, inspecting for such discrepancies.

Item Number 18: THE SHIP MADE THE GASTROINTESTINAL ILLNESS REPORT TO HEALTH CANADA, BUT NOT TO THE U.S. VESSEL SANITATION PROGRAM ON THE CURRENT CRUISE.

Corrective action taken: Logs have always been kept for each voyage. A gastrointestinal report is now sent to both U.S. and Canadian C.D.C. for each voyage.

Item Number 19: CLEAN AND DIRTY SHEET PANS AND DISHWARE RACKS WERE STORED ON THE DECK.

Corrective action taken: Daily wipe down and attention to detail would certainly help in this area, and will be included in daily cleaning schedule. Reconstruction and design is needed for storage off the deck; this determination must be made at management level.

Item Number 20: PREVIOUSLY CLEANED BULK DRINK DISPENSER HAD THE NOZZLE INTERIOR HEAVILY SOILED WITH OLD DRINK RESIDUE. THE EXTERIOR SURFACE OF THE DISPENSER WAS ALSO SOILED WITH OLD DRINK RESIDUE.

Corrective action taken: The cambros are on a daily cleaning schedule. Instructions have been given to all hotel staff on the removal of nozzle to reach the interior.

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M/V Spirit of Columbia

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M/V Spirit of Columbia